

Christmas Grand Buffet 2019

Cold Items

Sliced Fresh Fruit

Grilled Winter Vegetables

Roasted Beet Salad, Baby Kale, Orange, Honey, House Ricotta Cheese

Creamy Orzo Salad of Sun-Dried Tomatoes, Olives, Artichokes, Ricotta Salata

Soba Noodle Salad, Shitake, Cabbage, Sesame, Tombo Tuna

Imported and Domestic Cheeses

Artisanal Cured Meats and Pâté

Smoked and Chilled Seafood Bar

Green Salads

Hot Items

Slow-Roasted Prime Rib of Beef

Currant Marmalade Glazed Ham

Cedar Plank Salmon with Meyer Lemon Dill Sauce

Grilled Swordfish, Brown Butter Cream Sauce, Crispy Capers and Lemon

Sweet Potato, Dried Cranberries, Bacon

Fusilli Pasta with Roasted Squash, Sage Cream, Smoked Oyster Mushroom

Classic Rice Pilaf, Dried Currants, Root Vegetable

Chestnut Soup

Spiced Acorn Squash with Maple Bourbon Drizzle

Olive Oil Blistered Green Beans with Kalamata Olives

Yukon Potato Purée

House-Made Macaroni and Cheese

Dessert

Assorted Pies, Cakes, Tarts, Candies, Cookies & Holiday Confections